

# Jade Purdy

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## PROFILE

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Chef with a track record building high-impact solutions and improving guest satisfaction.

## EXPERIENCE

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### Line Cook — Trantow, Olson and Volkman (2019-05-22 - 2025-05-26)

- Catered private events for up to 193 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 12% through optimized dish pricing.
- Maintained food cost under 24% with vendor negotiations and waste controls.
- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.

### Pastry Chef — VonRueden and Sons (2022-04-21 - 2025-06-24)

- Designed seasonal menu increasing revenue by 16% through optimized dish pricing.
- Catered private events for up to 153 guests with 95%+ client satisfaction.
- Managed kitchen of 7 staff, implementing cross-training and reducing labor overtime.

### Line Cook — Thompson Inc (2023-09-12 - 2023-11-21)

- Catered private events for up to 137 guests with 95%+ client satisfaction.
- Maintained food cost under 33% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 39% through optimized dish pricing.
- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.

### Line Cook — Price LLC (2023-06-09 - Present)

- Designed seasonal menu increasing revenue by 7% through optimized dish pricing.
- Catered private events for up to 134 guests with 95%+ client satisfaction.
- Maintained food cost under 29% with vendor negotiations and waste controls.

### Private Chef — Windler - Koepp (2014-02-17 - Present)

- Maintained food cost under 29% with vendor negotiations and waste controls.
- Catered private events for up to 213 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.

## CORE SKILLS

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### Cuisine Styles

Mediterranean • Pastry • Plant-based • Asian Fusion

### Kitchen Skills

Menu Design • Sauce-making

### Operations

Supplier Negotiation • Event Planning • HACCP • Catering • Inventory Management

### Soft Skills

Quality Control • Training • Time Management • Team Leadership

## ACADEMIC BACKGROUND

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B.A. Hospitality Management, Glover, Heaney and Keebler College (2023)

## PROJECTS

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**calculus non ciminatio** - Managed heuristic firmware <https://wry-thorn.biz/>

**defaeco defetiscor** - Cross-platform mission-critical microservice

## CERTIFICATIONS

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- Food Safety Manager
- HACCP Level 3
- Certified Sommelier (optional)